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# Muffuletta Deviled Eggs

*The Essential Southern Living Cookbook*

Servings: 24

Preparation Time: 10 minutes

Start to Finish Time: 25 minutes

**12 large eggs**

**1/4 cup mayonnaise**

**6 tablespoons Olive Salad**

**3 ounces salami, very thinly sliced**

**OLIVE SALAD**

**1 jar (16 ounce) mixed pickled vegetables, undrained**

**1 jar (7 ounce) pimiento-kalamata olives, drained**

**2 tablespoons extra-virgin olive oil**

**1/2 teaspoon drained capers**

**1/2 teaspoon dried oregano**

**1/2 teaspoon black pepper**

**1 clove garlic, minced**

**1/8 teaspoon paprika**

**1/8 teaspoon cayenne pepper**

Place the eggs in a single layer in a stainless steel saucepan (Do not use nonstick). Add water to a depth of three inches. Bring to a rolling boil. Cover. Remove from the heat and let stand for 15 minutes. Tap each egg on the counter until cracks form all over the shell. Peel the eggs under cold running water.

Make the Olive Salad: Place all of the ingredients into the bowl of a food processor. Pulse five times or until coarsely chopped. Use immediately or refrigerate up to one week.

Slice the eggs in half lengthwise. Remove the yolks and place in a bowl. Mash the yolks with a fork. Stir in the mayonnaise until smooth. Fold in the Olive Salad. Spoon the mixture into the egg white halves.

Heat a small skillet over low heat for 1 to 2 minutes or until hot. Add the salami and cook, stirring often, for 2 to 3 minutes or until lightly browned and crisp. Remove from the skillet and drain on paper towels.

Top the eggs with the salami.

Serve immediately, or cover and chill up to twenty-four hours.

## **Appetizers**

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*Per Serving (excluding unknown items): 73 Calories; 6g Fat (77.7% calories from fat); 4g Protein; trace Carbohydrate; trace Dietary Fiber; 109mg Cholesterol; 86mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.*